BLAKE'S
FAMILY WINES

Tourmaline 2025

The name derives from the gemstone Tourmaline. This subtly elegant wine is a creamy, barrel fermented blend of Chardonnay, Viognier and Chenin Blanc.

The Chardonnay and the Viognier were fermented in 300 litre French oak. The fresh fruity unwooded bush vine Chenin Blanc forms the back bone of this blend. The wood fermented Chardonnay & Viognier adds to the richness and creaminess which complements the fruit of the Chenin Blanc. 50% of the Chenin Blanc was fermented in a clay pot (Amphora). The Amphora protects the fruit and helps with the mouthfeel.

Lovely straw colour with notes of peaches and apricots. Perfectly balanced wine - the fruit is balanced by the acidity and oak which adds to the length and the mouth feel.

This blend is a perfect expression of Swartland terroir. Partners well with Asian food, seared Tuna or poultry.



Technical Analysis:

Varietals:	Chenin Blanc (47%), Chardonnay (28%), Viognier (25%)
Alcohol:	13.05 %
pH:	3.56
TA:	6.03
RS:	2.63
VA:	0.5

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